



An indulgent and convivial experience awaits at Ash & Elm's Sunday Champagne Brunch this Festive season. Spanning three culinary theaters, the epicurean treat features premium seafood, fresh bakes, sweets and Christmas-inspired a la minute petit plates.

From quintessential roasted vegetables to Christmas staples of cranberry chutney and winter truffle, the Ash & Elm culinary team seamlessly weaves festive favourites into brunch classics for an indulgent yuletide experience.



TASTING PLATTERS

A series of petit plates forming platters showcasing festive ingredients from around the world

FROM THE LAND

Seared Duck Breast , Red Cabbage , Cherry sauce DA

Deliciously tart and fresh cherry sauce serves as the perfect accompaniment to crisp and juicy duck breast.

Pancetta, Cauliflower, Wholegrain Mustard D

The delicate flavour of winter cauliflower seasoned with herbs and piquant mustard showcases pancetta to perfection.



Pan-fried Foie Gras, Cranberry Chutney, Brioche Chips DG

Holiday favourite cranberry chutney is paired with French Duck Foie Gras for an indulgent Yuletide treat.

FROM THE SEA

Steamed Cod Fish, Chargrilled Leek, Black Winter Truffle Sauce DA

Black winter truffle imparts a decadent touch to the naturally sweet flavour of cod fish.

Grilled Octopus, Piquillos, Smoked Nutmeg Potatoes ND

Velvety festive spice-infused smoked potatoes play the ideal companion to tender grilled octopus.



Pan-seared Scallops, Brown Butter Miso Sauce, Gingerbread Croutons DG

Gingerbread croutons get some of the spotlight, adding crunch to Hokkaido scallops paired with nutty brown butter miso sauce.

FROM THE GARDEN

Buttered Potatoes, Parsley DV

Boiled potatoes with an infusion of creamy butter coupled with the fresh and bright flavours of parsley conjures memories of hearty homemade meals on a cold wintery day.

Braised Savoy Cabbage, Streaky Bacon DP

Versatile braised winter savoy cabbage takes centre stage in this moreish dish that is enhanced with smoky, savoury bacon.



Roasted Pumpkin, Chestnuts, Cinnamon, Herbs NV

Christmas isn't Christmas without roasted vegetables; autumnal produce tossed with herbs and spices present a medley of textures and flavours.



Chef's Signature